
Preparation and Microbiological Evaluation of Petit-Suisse Cheese From Kefir Guava Flavor With Inulin

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Resumo

The population in general is more aware of the relationship between diet and health. In this respect, the industry seeks new alternatives for the development of food of good acceptability and with ingredients that promote health. Among the class of functional foods the kefir considered probiotic food, antimicrobial, antitumor and anti-inflammatory is also used to treat gastrointestinal disorders; the inulin has been used in foods as a fat substitute, sugar, texture modifier and prebiotic ingredient. From the kefir, can be obtained the leban kefir and serum from kefir. The leban kefir can be used as raw material for the preparation of petit-suisse cheese. This study aimed to develop a petit suisse cheese from kefir guava flavor with inulin and evaluate the microbiological characteristics of the product ready for consumption. Three formulations were prepared ranging the concentrations of sugar and inulin (F1=0% and 14%; F2=3% and 11%; F3=8% and 6%). The other added ingredients were standardized: mass kefir cheese=70%; guava pulp=15.8%; and carboxymethylcellulose=0.2%. Conducted analyzes of coliform count at 30°C and 45°C and *Salmonella* spp during the times 1, 14 and 28 days of storage at 4°C, analyzes indicated by the Technical Regulation for General Requirements for Fixing of Microbiological Cheeses Very High Humidity (>55%) and according with

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the standards of American Public Health Association (APHA). Count of total and fecal coliforms were obtained by the MPN method and *Salmonella* spp for the method presence/absence of microorganisms, with results expressed in MPN/g and 25g of sample, respectively. All formulations for the time 1, 14 and 28 were obtained ³ MPN/g 1×10^2 MPN/g for coliforms at 30°C and 45°C, respectively. Microbiological results indicated good sanitary conditions of raw materials during the preparation and handling of the product.

Palavras-Chave: petit-suisse cheese, kefir, inulin, guava

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